

CHICKEN & SNOW PEA WITH SOY SAUCE

Preparation time 15 mins
Cooking time 8 mins **Serves** 4



Ingredients • 2 tbsp vegetable oil
• 2 cloves garlic, crushed
• 1 tbsp ginger, grated • 2 shallots,
sliced • 2 cups mushrooms, sliced
• 1 red capsicum, diced • 2 cups snow
peas, tailed & halved • 2 tbsp vegetable
oil • 400g chicken breast, sliced
• 2 tbsp Lee Kum Kee Premium Soy
Sauce • 3 tbsp Lee Kum Kee Panda
Brand Oyster Sauce • 1 tsp sugar
• 1 tsp cornflour, dissolved in
¼ cup water
(method overleaf)

CHINESE COOKING

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Method: 1 Heat wok to moderate heat, add two tbsps of oil. Add garlic & ginger, fry for 30 seconds until fragrant. Turn up the heat, add shallots, capsicum & mushrooms. 2 Stir-fry until brown & glossy, remove & set aside. 3 Add the last two tbsps of oil to the wok, heat well. Add chicken, stir-fry until just cooked. 4 Add soy, oyster sauce, sugar, mushrooms & snow peas. Stir well & pour in cornflour mix. Cook until sauce becomes glossy & slightly thick.